Grilled Wild Boar Tenderloin, Mealie Pap, and Chakalaka

Jiko - The Cooking Place at Disney's Animal Kingdom Lodge

Disclaimer: This recipe does not include ingredients that contain wheat, egg, fish, shellfish, peanuts, tree nuts, or soy. When grocery shopping, it's important to read food labels to ensure that the specific brands you are purchasing do not contain any of your allergic triggers or traces of them.

Please check with your allergist to make sure you are not allergic to any of the ingredients in this recipe before incorporating them into your diet. People with food allergies are often allergic to more than one food. All registered trademarks and trademarks are the property of their respective owners.

What You'll Need (Serves 6)

Marinated Wild Boar

- 1/2 cup olive oil
- 1/2 tablespoon minced ginger
- 1/2 tablespoon minced garlic
- 1 teaspoon brown sugar
- 1/4 teaspoon ground coriander
- Dash ground cardamom
- Dash ground nutmeg
- 6 (4-ounce) wild boar tenderloins, trimmed and cleaned (may substitute pork tenderloins)

Chakalaka (Chunky Tomato-Onion Stew)

- 1 tablespoon olive oil
- 1 Spanish onion, diced medium
- 2 pounds Roma tomatoes (about 5 or 6), diced medium
- 1/2 bunch cilantro, finely chopped
- 1 jalapeño pepper, seeded and chopped
- 1/2 tablespoon sugar
- 1/2 tablespoon coarse salt
- Freshly ground black pepper, to taste
- Piri-piri bottled pepper sauce, to taste

Creamy Mealie Pap (White Corn Porridge)

- 3 cups vegetable stock or broth
- 1/2 cup white cornmeal
- 1/2 teaspoon coarse salt
- Dash freshly ground black pepper
- 1 cup heavy cream*
- 1 tablespoon butter*
- 1 teaspoon finely chopped mixture of chives, cilantro, and thyme

For Serving

- 1/4 cup cilantro micro-greens, or freshly chopped cilantro
- Flaked sea salt
- 1/4 cup white truffle oil

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How To Make It

For Wild Boar

1. Whisk together all ingredients except boar in a large bowl. Add boar, fully coating each piece.
2. Refrigerate, covered, for at least 24 hours.

For Chakalaka

1. Heat oil in a heavy-bottomed stainless steel pot over medium heat. Add onions, stirring 2 to 3 minutes, or until translucent.
2. Stir in tomatoes, cilantro and jalapeño; cook for 10 minutes. Add sugar, salt, pepper, and piri piri sauce, and cook for 10 more minutes. Remove from heat and adjust seasoning. Keep warm until ready to serve.

For Creamy Mealie Pap

1. In a heavy-bottomed stainless steel pot, bring vegetable stock to a boil over medium heat. Slowly whisk in cornmeal, salt, and pepper.
2. 1. Reduce heat to low and cover. Remove lid and whisk every 3 to 4 minutes to prevent grits from sticking. Cook for 10 minutes or until mixture is creamy.
3. Whisk in cream, butter, and herbs. Serve immediately.

To Serve

1. Preheat grill to high. Grill boar until desired doneness, rare to medium-rare recommended, 2 to 3 minutes each side. Remove from grill and allow to rest on cutting board for at least 5 minutes.

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2 Divide chakalaka in serving bowls and top with mealie pap.
Slice each wild boar tenderloin and place in center of mealie pap.
Garnish with salt, white truffle oil, and cilantro.

Cook's note: Piri-piri is a hot, fragrant sauce traditionally made with African bird's-eye chiles. You can find it in specialty food stores or online, or make your own.
**Allergy Substitution Note - In case of milk allergy, use a milk alternative and dairy-free margarine.*

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